

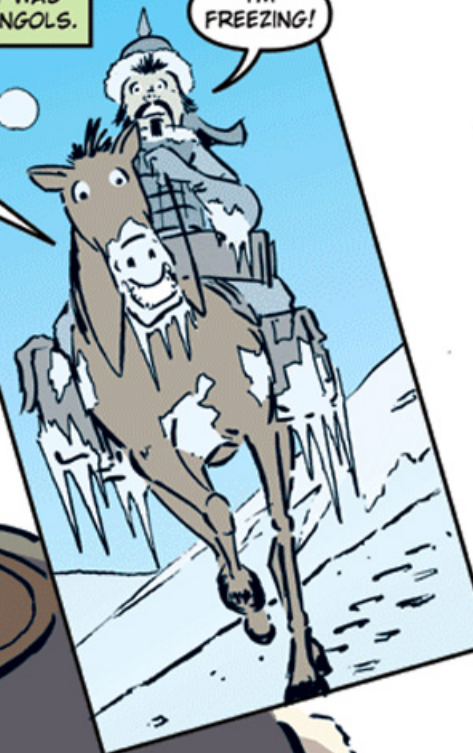


WHAT EXACTLY IS THE HISTORY OF ICE CREAM? WHERE AND WHO FIRST CREATED AND ATE IT?

SOME BELIEVE IT WAS THE ANCIENT MONGOLS. MAKES SENSE!

I'M FREEZING!

BRRRR!!! SO AM I.



ICE CREAM

MAKING ICE CREAM CAN BE EASY AND REALLY TASTY. YOU ONLY NEED THE RIGHT INGREDIENTS, TWO STRONG PLASTIC BAGS, AND A LITTLE GAME OF CATCH.

OUTER BAG

INGREDIENTS FOR FREEZING:

2 1/2 LBS. ICE

1 1/2 LBS. SALT

INNER BAG

INGREDIENTS FOR ICE CREAM:

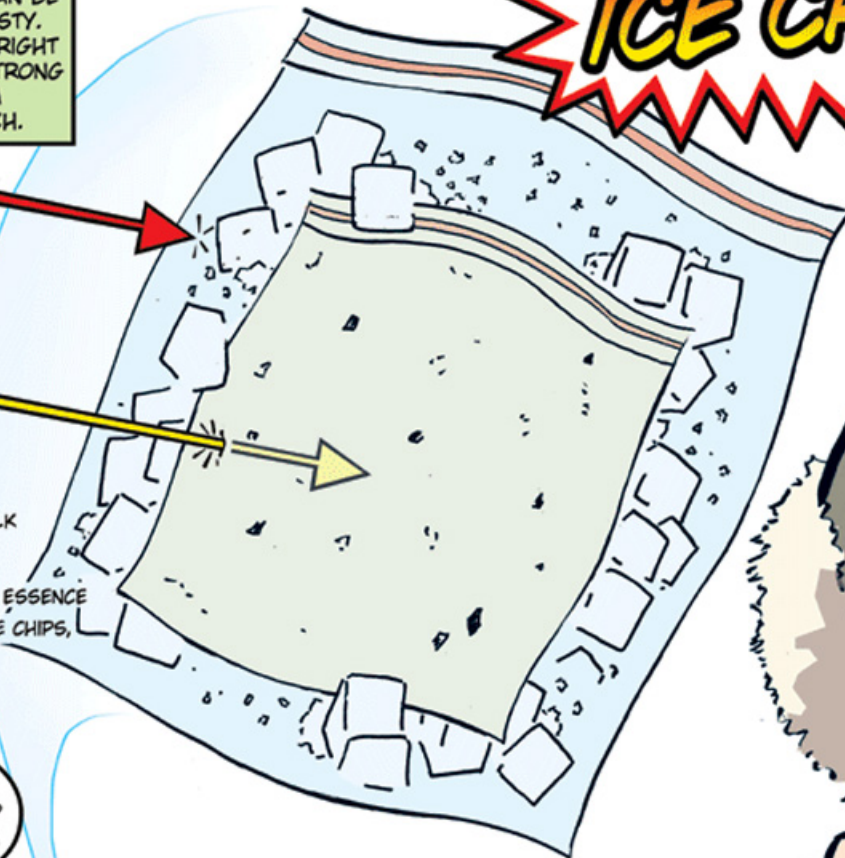
1 CUP OF CREAM

1/2 CUP OF WHOLE MILK

1/3 CUP OF SUGAR

1/4 TSPN. OF VANILLA ESSENCE

OPTIONAL- CHOCOLATE CHIPS, NUTS, ETC.



PUT THE PROPER INGREDIENTS IN EACH BAG THEN ZIP LOCK'EM OR TIE THEM REALLY TIGHT!

YOU'RE GOING TO WANT TO WEAR GLOVES FOR THE TOSSING! IT'S ABOUT TO GET REALLY COLD!



LIKE THE MONGOLS WE NEED TO FREEZE OUR INGREDIENTS. BY COMBINING SALT AND ICE IN THE OUTER BAG WE GET REALLY COLD ICY SALTWATER.

TOSSING THE BAGS CAUSES THE INGREDIENTS IN THE INNER BAG TO MIX AND FREEZE UP.

WHEN YOU'RE DONE POUR THE INNER BAG INTO A BOWL AND ENJOY YOUR ICE CREAM.

WHAT DO YOU GET IF YOU DIVIDE THE CIRCUMFERENCE OF A BOWL OF ICE CREAM BY ITS DIAMETER?



PI A'LA MODE!

$PI = \frac{C}{D} = \text{APPROX. } 3.14159$